

DECAF COFFEE FLAN

🕒 20 min.

👉 Easy

MATERIALS

Water Glasses (110 ml/4 Oz)

Bowl

Saucepan

Blender/Mixer

Wooden Spoon

Ritual Water

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsules Of *Ristretto*
Decaffeinato Grand Cru (2 X 40
ml/ 1.5 Oz)

Egg Yolks

300 ml / 10.2 Oz Of Milk

300 ml / 10.2 Oz Of Single
Cream

120 g / 4 Oz Of Caster Sugar

Gelatin Sheets

INSPIRATIONS



HOW TO MAKE !

- Soak the gelatine sheets in cold water to soften them in a bowl
- In another bowl, whisk the egg yolks and sugar until the mixture is pale and creamy
- Prepare the 2 capsules of *Ristretto Decaffeinato* Grand Cru in espressos (2 x 40 ml/ 1.5 oz) pour in the bowl
- Heat the milk and the cream in the saucepan
- Take the saucepan off the heat and stir in the coffee
- Pour on the egg mixture and mix well
- Pour the mixture back into the saucepan
- Cook, stirring gently with a wooden spoon, until the cream thickens and has the consistency of custard
- When the cream has reached the desired consistency, add the squeezed out gelatine sheets
- Stir until the gelatine sheets have completely dissolved in the coffee cream
- Pour the mixture into the water glasses and chill in the refrigerator for at least 3 hours